# Cranberry Orzo Salad

(Yield: 12 servings)

## Ingredients

I lb. dried orzo pasta (You can substitute any teeny, small pasta and use whatever version best fits your allergy requirements)
4 cups fresh, organic baby spinach
1 cup dried cranberries
1/4 cup slivered almonds
1/2 cup Parmesan cheese

Dressing ingredients:
1/2 cup Extra Virgin Olive Oil
1/4 cup Apple Cider Vinegar
A good squeeze of Organic Honey
Sea Salt and Pepper to taste
1 finely chopped organic garlic clove
2 tablespoons lime juice

## Directions

1. *Cook the pasta as per package directions. Make sure to season the water liberally with salt.*
   *While the pasta is cooking, combine all the dressing ingredients into a glass jar with a lid. Shake the jar for several minutes to combine the ingredients.*

2. *After the pasta is cooked, drain the pasta in a colander. Put the drained, hot pasta into a big bowl and toss together with the fresh spinach. The hot pasta will wilt the spinach just right. After the spinach wilts down, add in the cranberries and almonds and toss.*

3. *Pour the dressing over the pasta, spinach, cranberries and almonds. Toss together to get all the pasta seasoned with the dressing. Top the salad with the Parmesan cheese.*

**Prep Time:** min / **Cook Time:** min **Total**: min